

PATENT ABSTRACTS OF JAPAN

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(54) CREAM CHEESE-LIKE FOOD AND ITS PRODUCTION

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain the subject cream cheese-like food having excellent flavor and texture without off-flavor by adding an acidic raw material to a specific milk protein-highly containing powder, animal oil and fat and/or vegetable oil and fat and a melting salt, heating and melting, and adjusting pH of the product after cooling.

SOLUTION: This cream cheese-like food is obtained by using (A) milk protein-highly containing powder derived from skimmed milk concentrated in a process containing a ultrafiltration concentration and finally spray drying without varying more than 1 of pH by an acid and/or an alkali and having a slight lactose content as a main raw material, (B) animal oil and fat and/or vegetable oil and fat, and (C) a melting salt (e.g. monophosphate) and adding (D) and acidic raw material (preferably yogurt) to adjust pH of the product after heating, melting and cooling to ≤ 5.2 . Preferably, the addition of the component D is performed after blending and dissolving the raw materials other than the component D and emulsifying fat. Preferably, the component A contains $\leq 10\%$ of lactose and $\geq 70\%$ of milk, protein.

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CLAIMS**[Claim(s)]**

[Claim 1]At a process of including ultrafiltration concentration (UF concentration), condense skim milk and by a manufacturing process. . Carry out spray drying eventually without changing pH 1.0 or more with acid and/or alkali. A manufacturing method of cream cheese Mr. foodstuffs using milk protein quantity content powder with few lactose contents, animal fat and oil and/or vegetable oil and fat, and fused salt, adding and carrying out heat melting of the acid raw material, and making pH of a product after cooling or less into at least 5.2.

[Claim 2]The manufacturing method according to claim 1, wherein a milk protein content uses not less than 60% and a lactose content uses 25% or less of milk protein quantity content powder.

[Claim 3]A manufacturing method of the cream cheese Mr. foodstuffs according to claim 1 or 2 adding an acid raw material for using at least pH 5.2 or less after the mixture solution of the other raw materials is carried out and they are emulsified.

[Claim 4]A manufacturing method given in any 1 paragraph of claim 1 characterized by using lactic-acid-bacteria fermented material, organic acid, and/or inorganic acid as an acid raw material - claim 3.

[Claim 5]The manufacturing method according to claim 4, wherein lactic-acid-bacteria fermented material is yogurt.

[Claim 6]A manufacturing method given in any 1 paragraph of claim 1 using HM pectin at least as stabilizer, and uniforming after melting - claim 5.

[Claim 7]A manufacturing method given in any 1 paragraph of claim 1, wherein addition of an acid raw material for using at least pH 5.2 or less is performed so that lowering speed of pH may become quick below at a pH 0.07/second - claim 6.

[Claim 8]Cream cheese Mr. foodstuffs manufactured with a manufacturing method of a statement in any 1 paragraph of claim 1 - claim 7.

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DETAILED DESCRIPTION**[Detailed Description of the Invention]****[0001]**

[Field of the Invention] This invention relates to the foodstuffs themselves manufactured by the method of manufacturing the cream cheese Mr. foodstuffs which were excellent in flavor and an organization without using a cheese head as the main raw material, and this method.

[0002]

[Description of the Prior Art] In the manufacture of cheese-head Mr. foodstuffs (imitation cheese heads) which is not used as the main raw material, conventionally a cheese head as a proteinic supply source, Various casein, such as various caseinate, such as sodium caseinate and calcium caseinate, acid casein, and rennet casein, soybean protein, etc. are used. Cholesterol reduction by combining cheese-head Mr. foodstuffs with a low price and vegetable oil and fat, etc. are made into a merit, and a process cheese type, a cream cheese type, a mozzarella cheese type, etc. are actually marketed. However, when various caseinate and various casein are used and gluey flavour uses soybean protein, in order that soybean flavor may carry out, Although it is carrying out odor-masking by flavors, such as a cheese-head flavor, the actual condition is that cannot finish hiding off-flavor and demand is limited.

[0003] On the other hand about imitation cream cheese, A cream cheese constituent is made from casein as a protein source or caseinate, animal-and-vegetable-oils fat, water and some stabilizer, and an emulsifier, a flavor, the method of adding acid, and the same cream cheese constituent are made, and the method of making it ferment, heating and sterilizing this and manufacturing it, etc. are exhibited. However, in the case of the former, gluey flavour of casein or caseinate origin remains, and it cannot be said as product with good flavor. In the case of the latter, odor-masking [of the off-flavor of a protein raw material] is carried out by a fermentation process, and gluey flavour does not remain in a product. However, as for the fermentation process which starts in preparation of a starter being required although a whey partition process is skipped, it is the actual condition which cannot say easily the process simplified enough.

[0004]

[Problem(s) to be Solved by the Invention] The demand over cream cheese Mr. foodstuffs (imitation cream cheese) was especially made from the field of a low price or low cholesterol nature as mentioned above in view of the actual condition which is increasing, and this invention is ****. The purpose Various caseinate, such as **, sodium caseinate, and calcium caseinate, It is providing the good cream cheese Mr. foodstuffs (imitation cream cheese) of the flavor and organizations off flavor which are not, such as gluey flavour at the time of preparing using various casein, such as acid casein and rennet casein.

It aims at offer of the manufacturing method of the cream cheese Mr. foodstuffs which can skip required complicated processes of equipment, such as a fermentation process and a whey-off process.

[0005]

[Means for Solving the Problem] This invention was made to achieve the above objects, from every direction, as a result of examination, it was revealed with change of pH at the time of preparing them,

and gluey flavour of various caseinate and various casein noted a point further amplified by saying [0006]If it carries out deodorization treatment with activated carbon columns etc. once using solution in using these caseinate and casein for nature content products of low protein, such as a drink, it is possible once to use it. However, like a cheese head, in a high-protein case, since it is a semisolid-like, deodorization treatment cannot be carried out.

[0007]Then, as a result of inquiring wholeheartedly from every direction, ultrafiltration technique (UF art) which has progressed in recent years is used, There are few lactose contents by including UF processing in a manufacturing process of powdered skim milk, When milk protein quantity content powder also without pH moving processing used milk protein quantity content powder which was carried out in this way and prepared as a protein raw material paying attention to a point which became producible, it discovered that outstanding cream cheese Mr. foodstuffs off flavor which are not could be prepared for the first time. Therefore, adjustment of pH in process needs to stop as much as possible for preparation of milk protein quantity content powder used in order to prepare cream cheese Mr. foodstuffs by this invention. Nevertheless, it was in process, and when changing pH 1.0 or more, gluey flavour was accepted clearly.

[0008]Even if it uses whole milk powder and powdered skim milk which obtained it by carrying out spray drying of the milk (whole milk, skim milk) directly, without performing UF concentration, good cream cheese Mr. foodstuffs are not obtained. As a result of the cause investigation, to protein, in the case of direct spray drying, there was too much milk sugar, and it acquired knowledge that good cream cheese Mr. foodstuffs are not obtained from that heterogeneous sweet taste is given to a cheese head, not emulsifying at a heat melting process, browning at a heat melting process, etc.

[0009]And the comprehensive consideration of these new knowledge is carried out, and also as a result of examination, a conclusion that powdered milk with many [lactose contents] protein contents which included UF concentration in a process and manufactured it and which has few lactose contents is preferred as a main raw material of cream cheese Mr. foodstuffs is reached, and it inquires further wholeheartedly, and results in completion of this invention.

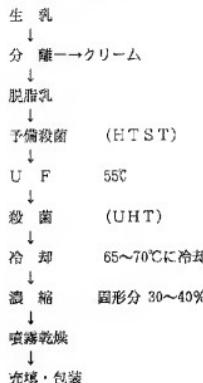
[0010]Namely, this invention uses milk protein quantity content powder with few lactose contents as the main raw material, It is what sets to one of the important points a point of manufacturing cream cheese Mr. foodstuffs, When milk protein quantity content powder without gluey flavour mentioned above is used, Of course, a fermentation process can also skip a whey-off process, and The milk protein quantity content powder concerned, Animal-and-vegetable-oils fat, fused salt, an acid raw material, salt, a flavor, and other necessities are accepted, raw materials, such as stabilizer and an emulsifier, are mixed, heated and fused, it uniforms if needed and cream cheese Mr. foodstuffs are efficiently manufactured by being filled up.

[0011]In this invention, if a lactose content is little milk protein quantity content powder with a high protein content, can use all the things, but Especially a thing that a milk protein content manufactured without what suppressed adjustment of pH as much as possible in [not less than 70% of thing is preferably good not less than 60%, and] a manufacturing process being good, and changing pH 1.0 or more with acid or alkali is preferably preferred for a lactose content 10% or less 25% or less.

[0012]Such milk protein quantity content powder can be manufactured by a process which can condense skim milk at a process of including UF concentration, and can be manufactured by carrying out spray drying eventually, for example, is shown in the following table 1. A commercial item can also be used.

[0013]
[Table 1]

U F濃縮粉製造工程



[0014]However, the desired end of this invention cannot be attained only by using such milk protein quantity content powder. Then, it succeeded in manufacture of cream cheese Mr. foodstuffs outstanding from flavor, quality, and any field of a texture for the first time as a result of research from every direction, such as examination of additive agents, such as an acid raw material, fused salt, stabilizer, and an emulsifier, and adjustment of pH, and resulted in completion of this invention.

[0015]In this invention, an acid raw material is added and it adjusts to pH 4.0~5.2 preferably pH 5.2 or less. As an acid raw material, they are used by organic acid, inorganic acid, and/or lactic-acid-bacteria fermented material, and as an example, Lactic-acid-bacteria fermented material, such as acid, such as lactic acid, citrate, adipic acid, phosphoric acid, tartaric acid, succinic acid, phthalic acid, malic acid, phytic acid, and gluconic acid (glucono delta lactone), yogurt, cream cheese, KUWARUKU, and cottage cheese, is mentioned. In acid addition, although it will depend for a fermentation flavor on a flavor, it becomes a fermentation flavor it is more natural to add lactic-acid-bacteria fermented material. In ready-made lactic-acid-bacteria fermented material, yogurt with low pH is good.

[0016]In this invention, fused salt, stabilizer, and an emulsifier are suitably used for emulsification and texture adjustment. Although there is no restriction in particular in the kind of fused salt used in this invention, and an addition, if the conventional method of process cheese manufacture is followed, an addition, To the protein 100 in a product, 4~18 are rules of thumb, and a monophosphate, Di Linh acid chloride, polyphosphate salt, citrate, a tartrate, etc. shoot a kind, and it is independent, or is combined and is used.

[0017]As stabilizer, starch (modified starch is included), gelatin, agar, pectin, Locust bean gum, xanthan gum, guar gum, gum arabic, CMC, tragacanth gum, tamarind gum, furcellaran, ovalbumin, a whey protein (concentrates, such as WPC and WPI, and separated substances are included), etc. are mentioned. Protein condenses selectively and becomes the organization which did granulative ones, so that the pH is close to an isoelectric point (pH 4.6), when adding an acid raw material, and it mixes from the time of combination or adds at a stretch at a heat melting process. HM pectin is used as stabilizer, and an organization is improvable if it uniforms with emulsion machines, such as a homogenizer, an inline mixer, and a colloid mill, after heat melting.

[0018]As an emulsifier, lecithin, a glycerine fatty acid ester, a sorbitan fatty acid ester, propylene glycol fatty acid ester, sucrose fatty acid ester, etc. are pointed out. Lecithin of marketing usual [, such as a soybean lecithin,] as lecithin, fractionated lecithin (phosphatidylinositol) (PI), Suitably, it is independent, or phosphatidylethanolamine (PE), the lecithin (example-C quantity content lecithin) into

which usual lecithin changed the quantitative ratio of phosphatidylcholine (PC), various refining lecithin, yolk lecithin, etc. combine, and are used. Refining lecithin reforms the usual soybean lecithin etc. by chemical preparation or enzymatic processing, strengthens O/W type emulsifiability, and one sort of hydrogenation lecithin, partial hydrolysis lecithin, acetylation lecithin, and hydroxylation lecithin or two sorts or more are used preferably. As a glycerine fatty acid ester, there are monoglyceride, diglyceride, polyglyceryl fatty acid ester, organic acid monoglyceride, etc.

[0019] What is necessary is for what is necessary to be just to carry out with a conventional method, and to carry out heat melting of each raw material, and just to emulsify it except using the above-mentioned raw material, in order to manufacture cream cheese Mr. foodstuffs according to this invention. As a device which carries out heat melting of the raw material, and emulsifies it in this invention, a kettle type cheese-head emulsification iron pot, a horizontal-type cooker, a high-speed shear emulsification iron pot, continuous system heat exchange mechanisms (a shocking SUTERI riser, pair NETA, etc.), etc. can use all. Emulsion machines, such as melting equipment, a homogenizer, an inline mixer, and a colloid mill, are also combinable.

[0020] When an acid raw material is mixed from the time of combination or it added at a stretch at the heat melting process, it mentioned above protein condensing selectively and becoming the organization which did granulative one. Other raw materials become uniform, fused salt demonstrates an effect, casein solubilizes, and partial condensation can be prevented, if an acid raw material is added when a fat emulsifies. In this case, stirring a material mix at a fixed speed, if an acid raw material is added gradually, it is still better. Although the adding speed of the acid raw material which protein does not condense selectively is influenced by agitating speed, it is desirable for the lowering speed of pH to become quick below at a pH 0.07/second. 0.7 to 1.2% of salt is contained in commercial cream cheese. It is preferred to add salt according to the flavor of commercial cream cheese. Hereafter, the example of this invention is described.

[0021]

[Work example 1] Milk protein quantity content powder which condensed skim milk at the process of including UF concentration, and did not carry out pH adjustment in process, but carried out spray drying eventually (83% of a protein content) As 3% of milk sugar content [7 kg of], 17 kg of rapeseed hydrogenated oil with a melting point of 33 **, and fused salt, 0.5 kg of sodium tripolyphosphate, Additive water was put into the high-speed shear emulsification iron pot so that 0.5 kg of cream cheese flavors, 0.5 kg of salt, and after-melting product moisture might be 50%, and heat melting was carried out to 60 ** at 2000 rpm (pH 6.3). 1 kg of 50% of citrate solution was added after that, stirring heating was carried out to 82 **, it uniformed with the inline mixer, and 200g a block of shape was filled up (50% of final water content). The cooled products were a good acid taste similar to cream cheese, and mouthfeel.

[0022]

[Work example 2] As 7 kg of milk protein quantity content powder of Example 1 and 17 kg of rapeseed hydrogenated oil, and fused salt, 0.3 kg of sodium acid citrate, 0.3 kg of disodium hydrogenphosphate, 0.5 kg of cream cheese flavors, 0.4 kg of salt, 0.2 kg of locust bean gum, and additive water were put into the high-speed shear emulsification iron pot, and heat melting was carried out to 85 ** at 2000 rpm (pH 6.3). 0.6 kg of 50% of lactic acid solution and 8 kg of yogurt were added and stirred after that, and it adjusted to 52% of moisture, and uniformed with the inline mixer, and 200g a block of shape was filled up (pH 4.9). The cooled products were a good acid taste similar to cream cheese, and mouthfeel.

[0023]

[Work example 3] 6 kg of milk protein quantity content powder of Example 1, 17 kg of soybean hydrogenated oil with a melting point of 32 **, As fused salt, 0.2 kg of sodium pyrophosphate, and 0.2 kg of hexametaphosphoric acid sodium, Additive water was put into the kettle type cheese-head emulsification iron pot so that 0.1 kg of HM pectin, 0.1 kg of guar gum, 0.5 kg of cream cheese flavors, 0.3 kg of salt, and after-melting product moisture might be 51% as stabilizer, and heat melting was carried out to 88 ** at 150 rpm (pH 6.3). 3 kg of cream cheese and 0.7 kg of 50% of lactic acid solution were added (pH 5.1), stirring after that, after carrying out stirring mixing, it uniformed with the

homogenizer, and 200g a block of shape was filled up (51% of final water content). The product after cooling was the good flavor off flavor which is not, and was quality good mouthfeel at moderate softness and sufficiently good as a cream cheese substitute.

[0024]

[Work example 4]6 kg of milk protein quantity content powder of Example 1, 17 kg of soybean hydrogenated oil with a melting point of 32 **. As fused salt, 0.3 kg of sodium acid citrate, and 0.3 kg of hexametaphosphoric acid sodium, Additive water was put into the kettle type cheese-head emulsification iron pot so that 0.1 kg of HM pectin, 0.1 kg of xanthan gum, 0.5 kg of cream cheese flavors, 0.3 kg of salt, and after-melting product moisture might be 47% as stabilizer, and heat melting was carried out to 88 ** at 150 rpm (pH 6.3). 7 kg of yogurt and 0.3 kg of lactic acid were added over 30 seconds (pH5.0:pH0.04/second fall), stirring after that, after carrying out stirring mixing, it uniformed with the homogenizer, and 200g a block of shape was filled up (53% of final water content). It was the good flavor off flavor which is not, and the product of mouthfeel after cooling was good at moderate softness, and was quality enough accepted as a cream cheese substitute.

[0025]

[Effect of the Invention]In this invention, in manufacture of cream cheese Mr. foodstuffs, stabilizer and an emulsifier are suitably added by using protein as the main raw material the milk protein quantity content powder which condensed skim milk at the process of including UF concentration, and carried out spray drying eventually, animal-and-vegetable-oils fat and a melting agent, and if needed, and an acid raw material adjusts pH to 4.0-5.2.

Therefore, a product with good flavor and mouthfeel becomes producible at the simplified process.

[0026]Therefore, according to this invention, it becomes possible to manufacture cheaply the imitation cream cheese which was excellent in flavor, quality, and mouthfeel. Of course, it is also possible to fabricate in various kinds of shape, such as a slice, a stick, and a block, and a size.

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TECHNICAL FIELD

[Field of the Invention]This invention relates to the foodstuffs themselves manufactured by the method of manufacturing the cream cheese Mr. foodstuffs which were excellent in flavor and an organization without using a cheese head as the main raw material, and this method.

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PRIOR ART

[Description of the Prior Art]In the manufacture of cheese-head Mr. foodstuffs (imitation cheese heads) which is not used as the main raw material, conventionally a cheese head as a proteinic supply source, Various casein, such as various caseinate, such as sodium caseinate and calcium caseinate, acid casein, and rennet casein, soybean protein, etc. are used. Cholesterol reduction by combining cheese-head Mr. foodstuffs with a low price and vegetable oil and fat, etc. are made into a merit, and a process cheese type, a cream cheese type, a mozzarella cheese type, etc. are actually marketed. However, when various caseinate and various casein are used and gluey flavour uses soybean protein, in order that soybean flavor may carry out, Although it is carrying out odor-masking by flavors, such as a cheese-head flavor, the actual condition is that cannot finish hiding off-flavor and demand is limited.

[0003]On the other hand about imitation cream cheese, A cream cheese constituent is made from casein as a protein source or caseinate, animal-and-vegetable-oil fat, water and some stabilizer, and an emulsifier, a flavor, the method of adding acid, and the same cream cheese constituent are made, and the method of making it ferment, heating and sterilizing this and manufacturing it, etc. are exhibited. However, in the case of the former, gluey flavour of casein or caseinate origin remains, and it cannot be said as a product with good flavor. In the case of the latter, odor-masking [of the off-flavor of a protein raw material] is carried out by a fermentation process, and gluey flavour does not remain in a product. However, as for the fermentation process which starts in preparation of a starter being required although a whey partition process is skipped, it is the actual condition which cannot say easily the process simplified enough.

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EFFECT OF THE INVENTION

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Therefore, a product with good flavor and mouthfeel becomes producible at the simplified process.

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TECHNICAL PROBLEM

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MEANS

[Means for Solving the Problem]This invention was made to achieve the above objects, from every direction, as a result of examination, it was revealed with change of pH at the time of preparing them, and gluey flavour of various caseinate and various casein noted a point further amplified by saying. [0006]If it carries out deodorization treatment with activated carbon columns etc. once using solution in using these caseinate and casein for nature content products of low protein, such as a drink, it is possible once to use it. However, like a cheese head, in a high-protein case, since it is a semisolid-like, deodorization treatment cannot be carried out.
[0007]Then, ultrafiltration technique which has progressed in recent years as a result of inquiring wholeheartedly from every direction

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(54) 【発明の名前】 クリームチーズ様食品及びその製造法

(55) 【要約】

【解決手段】 奶脂乳をUF濃縮を含む工程で濃縮し、製造過程で、酸やアルカリによりpHを1.0以上変化させないで、最終的に噴霧乾燥した乳蛋白質含有量60%以上、乳糖含有量25%以下の乳蛋白質高含有率、脂肪油脂及び/又は植物油脂、若熱油を使用し、酸性原料を添加し、加熱溶解し、冷却後の製品のpHを4.0～5.2にすることによりクリームチーズ様食品を製造する。

【効果】 creamy flavour等、オフ・フレーバーが無く、原味、組織の良好なクリームチーズ様食品(イミテーションクリームチーズ)が製造できる。

(2)

特開平9-172965

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【特許請求の範囲】

【請求項1】 喫乳乳を、脱外胚過滤菌（UF過滤）を含む工程で処理し、製造過程で、酸及び／又はアルカリによってpHを1.0以上変化させて、最終的に嗜霧乾燥してなる、乳糖含有量の少ない乳蛋白質高含有粉末、動物油脂及び／又は植物油脂、溶融熱を使用し、酸性原料を添加し、加熱応熱し、冷却後の製品のpHを少なくとも5.2以下にすること、を特徴とするクリームチーズ様食品の製造方法。

【請求項2】 乳蛋白質含有量が6.0%以上、乳糖含有量が2.5%以下の乳蛋白質高含有粉末を使用すること、を特徴とする請求項1に記載の製造法。

【請求項3】 少なくともpH5.2以下にするための酸性原料は、他原料が摂合溶解され、乳化された後に添加すること、を特徴とする請求項1又は請求項2に記載のクリームチーズ様食品の製造法。

【請求項4】 酸性原料として、乳酸菌酵物、及び／又は青銅酸、及び／又は無黽酸を使用すること、を特徴とする請求項1～請求項3のいずれか1項に記載の製造法。

【請求項5】 乳酸菌酵物がヨーグルトであること、を特徴とする請求項4に記載の製造法。

【請求項6】 更に、安定剤として少なくともHMペクチンを使用し、過濾均質化すること、を特徴とする請求項1～請求項5のいずれか1項に記載の製造法。

【請求項7】 少なくともpH5.2以下にするための酸性原料の添付が、pHの低下速度が速くとも△H0.07/秒以下によろしく行われること、を特徴とする請求項1～請求項6のいずれか1項に記載の製造法。

【請求項8】 請求項1～請求項7のいずれか1項に記載の製造法によって製造してなるクリームチーズ様食品。

【発明の詳細な説明】

【0001】

【発明の属する技術分野】 本発明は、チーズを主原料としないで、風味及び組織のすぐれたクリームチーズ様食品を製造する方法、及び、該方法によって製造してなる食品自体に関する。

【0002】

【従来の技術】 従来、チーズを主原料としないチーズ様食品類（イミテーションチーズ類）の製造において、蛋白質の供給源としては、ナトリウムカゼイオート、カルシウムカゼイオート等の各種カゼイオート、醣豆カゼイン、レンネットカゼイン等の各種カゼイン、及び大豆蛋白質等が利用されている。チーズ様食品は、低価格、植物油脂と組み合わせることによるコロステロール低減、などがメリットとされてプロセスチーズタイプ、クリムチーズタイプ、モッツarellaチーズタイプ等が実際に市販されている。しかしながら、各種カゼイオート、各種カゼインを使用した場合にg luey flavour

50 が、大豆蛋白質を使用した場合には大豆臭がするため、チーズフレーバー等のフレーバーで隠れしているものの、オフ・フレーバーが隱しきれず需要が抑制されているのが現状である。

【0003】一方、イミテーションクリームチーズに関しては、蛋白質源としてのカゼイン、またはカゼイオート、動物油脂、水及び若干の安定剤、乳化剤でクリムチーズ様物を作り、フレーバー、酸を添加する方法、また同様のクリームチーズ様物を作り、これを発酵させ、加熱、殺菌して製造する方法等が公開されている。しかし、前段の場合は、カゼイン、またはカゼイオート由来のg luey flavourが残り、既往良好な商品とは言えない。後者の場合は、発酵過程で蛋白質源のオフ・フレーバーが発現され、製品にg luey flavourは残らない。しかしながらホエーフェン工場が省略されるものの、スタート一の調製に始まる発酵工程が必要であることは、十分簡略化された工程とはいいくらいのが現状である。

【0004】

20 【発明が解決しようとする課題】 本発明は、上記のように、クリムチーズ様食品（イミテーションクリームチーズ）に対する需要が、特に低価格や低コレステロール性の面から、増大している現状に鑑みてなされたものであって、本発明は、ナトリウムカゼイオート、カルシウムカゼイオート等の各種カゼイオート、酸カゼイン、レンネットカゼイン等の各種カゼインを使用して調製した場合のg luey flavour等、オフ・フレーバーの無い風味、組織の良好的なクリームチーズ様食品（イミテーションクリームチーズ）を提供することを目的とする。また発酵工程、ホエーフェン工程等調製の必要な複数工程を省略できるクリームチーズ様食品の製造法の提供を目的とする。

【0005】

【課題を解決するための手段】 本発明は、上記目的を達成するためになされたものであって、各方面から検討の結果、各種カゼイオート、各種カゼインのg luey flavourは、それらを調製する際のpHの変化に伴って発現し、さらに、保存することによって増幅される点に着目した。

【0006】 飲料等低蛋白質含有製品にこれらカゼイオートやカゼインを使用する場合には、一旦水煮凝にした後、活性炭カラム等で脱済処理すれば、使用することが可能である。しかしながら、チーズのように高蛋白質の場合は半固体状であるため、脱済処理をすることができない。

【0007】 そこで各方面から脱済検討した結果、近年発達してきた脱済技術（UF技術）を利用して、脱済前の乳の製造工程にUF処理を組み込むことによって乳糖含有量が少なく、pH調整処理もない乳蛋白質含有粉末が生産可能な点に着目し、このようにして調製

(3) 特開平9-172965

<p>した乳蛋白質高含有粉末を蛋白質原綴として使用したところ、オフ・フレーバーのないすぐれたクリームチーズ様食品が調製できることをはじめて発見した。したがって、本発明によってクリームチーズ様食品を調製するためには使用する乳蛋白質高含有粉末の調製には、工程中のpHの調整は極力避けすることが必要である。それにもかかわらず、工程中pHを1.0以上変化させた場合にはg!uey flavorが明確に認められた。</p> <p>【0008】また、U.F.処理を行うことなく、乳(全乳、脱脂乳)を直接噴霧乾燥して得た全脂粉乳、脱脂粉10乳を使用しても、良好なクリームチーズ様食品を得られない。その原因過渡の結果、直接噴霧乾燥の場合には蛋白質に対する乳酸が多すぎ、チーズには異常な旨味が付与されることと、角膜結晶工程で乳化しないこと、加熱融解工程で変形すること、などから、良好なクリームチーズ様食品が得られないとの知見を得た。</p> <p>【0009】そして、これらの新知見を総合的にし、更に検討の結果、U.F.処理を工程に組み込んで調製した、乳結晶含有量が少なく蛋白質含量が多い粉乳がクリームチーズ様食品の主原料として好適であるとの結論に達し、更に競争研究を行い、本発明の完成に至ったものである。</p> <p>【0010】すなわち本発明は、乳結晶含有量の少ない乳蛋白質高含有粉末を使用して、クリームチーズ様食品を調製する点を重要なガイドのひとつとするものであって、上述したg!uey flavorのない乳蛋白質高含有粉末を使用した場合、ホエーフ工場でももちろん免融工程も省略でき、当該乳蛋白質高含有粉末、動植物油脂、溶解性原料、食塩、フレーバー、その他必要に応じて安息香、乳化剤等の原料を、混合・加热・溶解し、必要に応じて均質化し、充填することにより、クリームチーズ様食品を効率的に調製するものである。</p> <p>【0011】本発明においては、乳結晶含有量が少なく蛋白質含量の高い乳蛋白質高含有粉末であれば、すべてのものが使用できるが、乳結晶含有量は2.5%以下、好ましくは1.0%以下、乳蛋白質含量は6.0%以上、好ましくは7.0%以上のものが良く、また、製造工程においてpHの調整を極力避けたものが良く、酸性アルカリによってpHを1.0以上変化させることなく調製したものが特に好適である。</p> <p>【0012】このような乳蛋白質高含有粉末は、脱脂乳をU.F.処理を含む工程で処理し、最終的に噴霧乾燥することにより調製することができ、例えば、下記表1に示す工程によって調製することができる。また、市販品も使用することができる。</p> <p>【0013】</p> <p>【表1】</p>	<p>4 U.F.処理粉乾燥工程</p> <table border="0"> <tr><td>生 乳</td><td></td></tr> <tr><td>↓</td><td></td></tr> <tr><td>分 量 → クリーム</td><td></td></tr> <tr><td>↓</td><td></td></tr> <tr><td>脱脂乳</td><td></td></tr> <tr><td>↓</td><td></td></tr> <tr><td>子機装置 (HTST)</td><td></td></tr> <tr><td>↓</td><td></td></tr> <tr><td>U.F. 55°C</td><td></td></tr> <tr><td>↓</td><td></td></tr> <tr><td>殺 菌 (UHT)</td><td></td></tr> <tr><td>↓</td><td></td></tr> <tr><td>冷 却 65~70°C に冷却</td><td></td></tr> <tr><td>↓</td><td></td></tr> <tr><td>液 滲 固形分 30~40%</td><td></td></tr> <tr><td>↓</td><td></td></tr> <tr><td>噴霧乾燥</td><td></td></tr> <tr><td>↓</td><td></td></tr> <tr><td>様 品 包装</td><td></td></tr> </table> <p>【0014】しかしながら、このような乳蛋白質高含有粉末を単に使用しなだけでは、本発明の所期の目的を達成することはできない。そこで、酸性原料、安息香、安定剤、乳化剤等各方面から皆元の結果、風味、品質、テクスチャのいずれの面からもすぐれたクリームチーズ様食品の調製にほじめて成功し、本発明の完成に至った。</p> <p>【0015】本発明においては、酸性原料を添加して、pH 5.2以上、好ましくはpH 4.0~5.2に調整する。酸性原料としては、有機酸、及び/又は無機酸、及び/又は乳酸菌発酵物が使用され、具体例としては、乳酸、クエン酸、アシビン酸、リン酸、酒石酸、コハク酸、タル酸、リンゴ酸、フィチン酸、グルコン酸(グルコノルタルククトン)等の既、ヨーグルト、クリームチーズ、クラウル、カッテージチーズ等の乳酸菌発酵物が挙げられる。酢酸添加の場合は免融原料はレバーパーに依存することとなるが、乳酸菌発酵物を添付した方がより自然な発酵風味となる。既製の乳酸菌発酵物の中では、pHが低いヨーグルトが良好である。</p> <p>【0016】更に本発明においては、乳化及びテクスチャ調整のために、溶解性、安定剤、乳化剤を適宜使用する。本発明においては使用する溶解性の増強、添加量特に制限はないが、プロセスチーズ製造の方法に従えば添加量は、製品中蛋白質1.0%に対し4~1.8が目安であり、種類はモノリソ酸、ジリン酸、ボリリン酸、クエン酸、酒石酸等のうち単独又は組み合わせて用いられる。</p> <p>【0017】安定剤としては、潔特(化工樹脂を含む)、ゼラチン、寒天、ベクチン、ローカストビーンガム、キサンタンガム、グアーガム、アラビアガム、CMC、トラガントガム、タマリンドガム、ファーセラーン、卵白アルブミン、ホエー蛋白質(WPC、WPI等50 添加物、分離物を含む)等が挙げられる。甜味料を添</p>	生 乳		↓		分 量 → クリーム		↓		脱脂乳		↓		子機装置 (HTST)		↓		U.F. 55°C		↓		殺 菌 (UHT)		↓		冷 却 65~70°C に冷却		↓		液 滲 固形分 30~40%		↓		噴霧乾燥		↓		様 品 包装	
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(4)

特開平9-172965

6

加する場合、配合当初より異味する または加熱溶融工程で一気に添加すると、その pH が等電点 (pH 4.6) に近い様、蛋白質が部分的に凝集し、ザラザラした組織になる。安定剤として HMB ケチオンを使用し、加熱溶融後にモグナイザー、オンラインミキサー、コロイドミルなどの乳化機で均質化すれば組織を改良できる。

【00118】乳化剤としてポレシチン、グリセリン脂肪酸エスチル、ソルビタン脂肪酸エスチル、プロピレングリコール脂肪酸エスチル、ショ糖脂肪酸エスチル 等を指す。レシチンとしては大豆レシチン等通常の市販のレシチン、分別レシチン (ホスマッジルイシートール) (P.I.)、ホスマッジルエタノールアミン (PE)、ホスマッジルコリン (PC) の臺比を通常のレシチンとは変えたレシチン (例: PC 高含量レシチン)、複数の改善レシチン、卵黄レシチン等が、適宜、単独で、あるいは組み合わせて用いられる。改善レシチン等は通常の大豆レシチン等を化学的処理または酵素的処理により改善して O/W 型乳化性を強めたものであって、高ましくは、水素添加レシチン、部分水解レシチン、アセチル化レシチン及びヒドロキシ化レシチンの 1 様又は 2 様以上が使用される。グリセリン脂肪酸エスチルとしては、モノグリセリド、ジグリセリド、トリグリセリシン脂肪酸エスチル、有機酸モノグリセリド等がある。

【00119】本発明にしたがってクリームチーズ類食品を製造するには、上記した原料を使用する以外は常法によって行えばよく、各原料を加熱溶融し、乳化すればよい。本発明において原料を加熱溶融し、乳化する組織としては、ケトル型チーズ乳化釜、横型クリッカー、高速せん断乳化釜、及び環式熱交換機 (ショックストリライザー、コンビネーターなど) などいずれも使用できる。また、溶融装置もモグナイザー、オンラインミキサー、コロイドミルなどの乳化機を組み合わせることでもできる。

【0020】酸性原料を配合当初より混合する または加熱溶融工程で一気に添加すると、蛋白質が部分的に凝集し、ザラザラした組織になることは前述した。他の原料が均一になり、溶融組織が効率を發揮できカゼインが可溶化し、脂肪が乳化した時点で酸性原料を添加すると部分的凝集を防ぐことができる。この場合原料ミックスを一定の速度で搅拌しながら、酸性原料を徐々に添加するとさらに良好である。蛋白質が部分的に凝集しない酸性原料の添加速度は、搅拌速度に左右されるが、pH の低下速度が速くとも pH 0. 0. 7/秒以下になると止まらない。市販のクリームチーズには 0. 7 ~ 1. 2% の食塩が含まれている。市販クリームチーズの風味に合わせて、食塩を添加するのか好み。以下、本発明の実施例について述べる。

【0021】

【実施例 1】脂肪乳を UHT 脱脂を含む工程で濃縮し、工程中の pH 調整をせず、最終的に嗜嚙乾燥した乳蛋白質

高含有粉 (蛋白質含有量 8.3%、乳糖含有量 3%) 7 kg、融点 3.3°C のクエン酸硬化油 1.7 kg、底融盤としてトリポリリン酸ナトリウム 0. 5 kg、クリームチーズフレーバー 0. 5 kg、食塩 0. 5 kg、溶融後製品水分が 5.0% になるよう添加水を高速せん断乳化釜に入れ、2 000 rpm で 60°C まで加熱溶融した (pH 6. 3)。その後ケエン酸 0.4% 水溶液 1 kg を添加し、82°C まで搅拌加熱し、オンラインミキサーで均質化し、2 00 g ブロックの形状に充填した (最終水分 5.0%)。冷却した製品はクリームチーズに類似した良好な風味、食感であった。

【0022】

【実施例 2】実施例 1 の乳蛋白質高含有粉 7 kg 及びケタネ硬化油 1.7 kg、底融盤としてクエン酸ナトリウム 0. 3 kg、リン酸水素二ナトリウム 0. 3 kg、クリームチーズフレーバー 0. 5 kg、食塩 0. 4 kg、ローカストビーンガム 0. 2 kg、添加水を高速せん断乳化釜に入れ、2 000 rpm で 85°C まで加熱溶融した (pH 6. 3)。その後ケエン酸 0.4% 水溶液 0.8 kg、ヨーグルト 8 kg を添加し、搅拌し、水分 5.2% に調整し、オンラインミキサーで均質化し、2 00 g ブロックの形状に充填した (pH 4. 9)。冷却した製品はクリームチーズに類似した良好な風味、食感であった。

【0023】

【実施例 3】実施例 1 の乳蛋白質高含有粉 6 kg、融点 3.2°C の大豆硬化油 1.7 kg、底融盤としてビロリン酸ナトリウム 0. 2 kg 及びヘキサメタリン酸ナトリウム 0. 2 kg、安定剤として HMB ケチオン 0. 1 kg、グーガム 0. 1 kg、クリームチーズフレーバー 0. 5 kg、食塩 0. 3 kg、溶融後製品水分が 5.1% になるよう添加水をケトル型チーズ乳化釜に入れ、150 rpm で 88°C まで加熱溶融した (pH 6. 3)。その後搅拌しながらクリームチーズ 3 kg 及びケエン酸 0.5% 水溶液 0.7 kg を追加し (pH 5. 1)、搅拌停止した後モグナイザーで均質化し、2 00 g ブロックの形状に充填した (最終水分 5.1%)。冷却後の風味はオフ・フレーバーのない良好な風味であり、適度な歎かさで食感も良好であり、クリームチーズ代替物として十分良好な品質であった。

【0024】

【実施例 4】実施例 1 の乳蛋白質高含有粉 6 kg、融点 3.2°C の大豆硬化油 1.7 kg、底融盤としてクエン酸ナトリウム 0. 3 kg 及びヘキサメタリン酸ナトリウム 0. 3 kg、安定剤として HMB ケチオン 0. 1 kg、キサンタンガム 0. 1 kg、クリームチーズフレーバー 0. 5 kg、食塩 0. 3 kg、溶融後製品水分が 4.7% になるよう添加水をケトル型チーズ乳化釜に入れ、150 rpm で 88°C まで加熱溶融した (pH 6. 3)。その後搅拌しながらヨーグルト 7 kg 及び乳酸 0. 3 kg を 30 秒かけて添加し (pH 5. 0; pH 0. 04/秒

(5)

特開平9-172965

7

低下)、攪拌混合した後ホモゲナイザーで均質化し、200 g ブロックの形状に充填した(最終水分53%)。冷却後の製品はオフ・フレーバーのない良好な風味であり、適度な歎らしさで食感も良好であり、クリームチーズ代替物として十分通用する品質であった。

【0025】

【発明の効果】本発明によれば、クリームチーズ食品の製造において、蛋白質を主原料として、脱脂乳をUF濃縮を含む工程で濃縮し最終的に嗜嚙軟様した乳蛋白質

8

高含有率、動植物由来、及び油融剤 必要に応じて安定剤、乳化剤を適宜添加し、酸性原料でpHを4.0~5.2に調整することにより、風味、食感とも良好な製品が、簡略化された工程で生産可能となる。

【0026】したがって本発明によれば、風味、品質、食感のすぐれたイミテーションクリームチーズを安価に製造することが可能となる。また、スライス、スティック、ブロック等各種の形状、大きさに成形することももちろん可能である。